

Price List Canada



EFFECTIVE February 1, 2020

800-347-5423
www.globefoodequip.com



MORE

THAN THE SUM OF ITS PARTS

INTRODUCING THE S-SERIES PREMIUM SLICERS

Globe's all-new S-Series line of slicers delivers more of the powerful features operators need and the high-quality cuts customers expect. With consistent performance, convenience, and low cost of ownership, the S-Series sets a new standard for heavy-duty slicers.

NEW! Globe® S-Series PREMIUM HEAVY-DUTY SLICERS



Made in the U.S.A.

S-Series Standard Features

- Patented anodized aluminum base construction for quick and easy cleaning
- 1/2 HP continuous use knife motor combined with high efficiency knife drive system delivers optimum power to knife
- Patent-pending indexing system enables accurate and precise slice thickness adjustment up to 1-1/8"
- 13" steel knife with hardened edge provides quality slices & higher yield
- Tilting carriage accommodates products up to 13.75" H, 8" Dia., 11" W
- Advanced meat grip design for superior product hold and yield
- No voltage release prevents inadvertent reactivation of slicer in the event of interlock or power interruption
- Interlock prevents slicer from operating without the knife cover in place
- Top mounted, removable sharpening system utilizes long-lasting synthetic diamond surfaces and enables quick and easy sharpening and cleaning; sharpener is backed by a lifetime warranty
- Manual: kickstand, Automatic: lift lever
- **Two-year parts and labor warranty**

S13A Automatic Additional Features

- 2 cut lengths and 2 speeds for bulk slicing
- Variable speed brushless auto mode
- Carriage Tilt Interlock – gauge plate will not open with carriage tilted
- Patent-pending auto engagement system
- Patent-pending graphic user interface with easy-to-read LCD display provides operator messages, diagnostics and system information in English, Spanish & French

SG13 Advanced Manual Additional Features

- Home Start – carriage must be in home position to start slicer
- Adjustable timer – shuts off slicer after inactivity
- Close to Stop – closing slicer table shuts off slicer
- Carriage tilt interlock – prevents knife exposure when carriage is tilted
- Patent-pending graphic user interface with easy-to-read LCD display provides operator messages, diagnostics and system information in English, Spanish & French

SG13A Advanced Automatic Additional Features (S13A, SG13 features included)

- 3 cut lengths and 4 speeds for bulk slicing
- Variable speed brushless auto mode
- Patent-pending auto engagement system
- Return to Home feature returns carriage to home position when powering off motor



S13



SG13



SG13A



S-SERIES FACTORY-INSTALLED OPTIONS

NEW! Removable Knife & Carriage

Globe's all-new S-Series slicers feature **factory-installed** removable knife and removable carriage options. Reduce cleanup time and boost productivity.

Removable knife for convenient access and faster, easier cleanup.

See page 7
for slicer
accessories





Remove the carriage when there isn't space to tilt for cleaning.

The new removable options were designed with the user in mind!



S-Series Standard Model Pricing

Canadian \$

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
S13	13" Premium Manual Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs. / 61.2 kg.	\$10,684
S13A	13" Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs. / 61.2 kg.	\$15,884

S-Series Advanced Model Pricing

Canadian \$

SG13	13" Advanced Premium Manual Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs. / 61.2 kg.	\$12,004
SG13A	13" Advanced Premium Automatic Slicer	1/2 HP, 115/60/1	5-15P 	135 lbs. / 61.2 kg.	\$18,000

Factory Installed Options (In addition to base model pricing)

Canadian \$

KNIFE-RMV	Removable knife with removal tool				\$1,326
CARRIAGE-RMV	Removable carriage				\$648
CORR	Correctional package (S13 or S13A only)				\$468
FRZN	Serrated Knife in lieu of standard knife and additional modifications (S13 or S13A only)				\$1,070
SSK	Stainless Steel Knife in lieu of Carbon Steel – for meat room applications				\$168

NEW! Globe® Vintage Inspired FLYWHEEL SLICERS

- Built-in knife sharpener
- Fully hand-operated, no electrical connection needed
- Hollow ground chrome-plated carbon steel precision knife
- Protection ring around blade
- Aluminum receiving tray
- Red enamel with hand-detailed pin striping for a vintage look
- 9 thickness adjustments
- Designed for demanding sanitation requirements
- Low-resistance flywheel for speed control and easy operation
- **Two-year parts and labor warranty**

Flywheel Slicer Pricing

Canadian \$

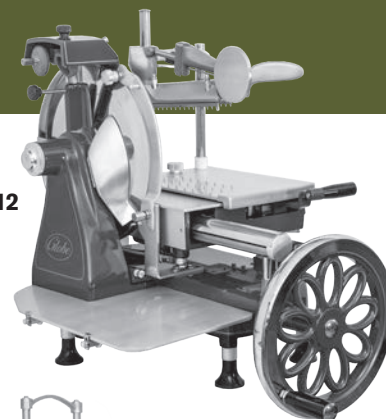
Model	Description	Ship Weight	List Price
FS12	12" Hand-Operated Flywheel Slicer	154 lbs. / 69.8 kg.	\$15,796
FS14	14" Hand-Operated Flywheel Slicer	271 lbs. / 123 kg.	\$20,682

Flywheel Slicer Accessory Pricing

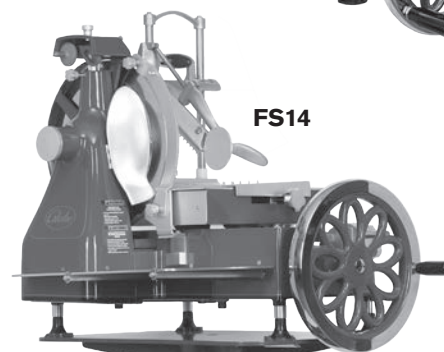
Canadian \$

Model	Description	Ship Weight	List Price
FS12TRAY-MARBLE	12" Marble Receiving Tray	7.5 lbs. / 3.4 kg.	\$484
FS14TRAY-MARBLE	14" Marble Receiving Tray	10 lbs. / 4.5 kg.	\$592
FS12STAND	12" Flywheel Stand	154 lbs. / 70 kg.	\$3,154
FSSTAND	14" Flywheel Stand	317.5 lbs. / 144 kg.	\$4,974

FS12



FS14



FSSTAND
(optional)



NEW! Globe® Open Body MEDIUM-DUTY SLICER

- 12" carbon steel knife
- 1/2 HP motor
- Open-style body provides complete clearance under knife for easy cleaning and operation
- Max slice thickness 1-1/16"
- Accommodates product up 11.5" x 5.5", 7.75" diameter
- No Volt Release
- Permanently attached ring guard
- End Weight with removable front plate for easier cleaning
- Easily removed slice deflector
- Sharpener stored on the slicer for convenience
- Non-slip rubber feet
- **One-year parts and labor warranty**

Open Body Slicer Pricing

Model	Description
GSO12	12" Open Body Manual Slicer

**COMING
SOON!**

Call Customer Service
for availability and
pricing.



GSO12



Globe® G-Series MEDIUM-DUTY SLICERS

- Strong motors with power overload protection and manual reset slices through numerous products including cheese
- Improved gravity feed chute glides with ease for perfect slicing
- Dual purpose end weight handle with ergonomic design allows for easier operation, improved product grip and slicing performance
- Knife cover interlock disables the slicer when the knife cover is removed
- Large table adjustment and chute removal knobs for improved grip and better indexing control
- No-volt release relay prevents inadvertent activation of the slicer
- Popular, durable European design with sleek, modern, rounded corners that are easy to clean
- Permanently mounted knife ring guard
- Ideal 35° angle on the food chute
- Food chute gliding action is improved through a superior stainless steel roller bearing design
- **Two-year parts and labor, on-site warranty**

See page 7
for slicer
accessories

G-Series Pricing

Canadian \$

Model	Description	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
G10	Manual/10"	1/3 HP, 115/60/1	5-15P (1.1)	43 lbs. / 19.5 kg.	\$2,646
G12	Manual/12"	1/2 HP, 115/60/1	5-15P (1.1)	61 lbs. / 27.6 kg.	\$3,172
G12A	Automatic/12"	1/2 HP, 115/60/1	5-15P (1.1)	88 lbs. / 40 kg.	\$9,792
G14	Manual/14"	1/2 HP, 115/60/1	5-15P (1.1)	95 lbs. / 43 kg.	\$5,414



Québec ONLY Globe® G12-Q AND G14-Q SLICERS



Complies with the
following Canadian
(Québec) requirements:
EN1974 ▪ UL763
CSA ▪ C22.2



- Anodized aluminum construction with seamless edges and radius corners
- Hard chromed, special alloy hollow ground knife
- Oversized positive traction grooved belt drive
- Knife cover interlock improves operator safety during cleaning
- Table interlock with chute removal
- Top-mounted all metal knife sharpener
- Motor overload protection with manual reset
- Permanently attached knife ring guard
- 0 to 9/16" slice thickness
- **Two-year parts and labor, on-site warranty**

Québec ONLY – G-Series Pricing

Canadian \$

Model	Descrip/Knife	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
G12-Q	Manual/12"	1/3 HP, 115/60/1	5-15P (1.1)	67 lbs. / 30 kg.	\$3,212
G14-Q	Manual/14"	1/2 HP, 115/60/1	5-15P (1.1)	127 lbs. / 58 kg.	\$5,486

Chefmate® by Globe MODEL GC512

- Superior performance for the budget-minded consumer
- Gear drive provides higher torque for slicing tough products like cheese
- Stainless steel food contact areas and removable receiving tray improve sanitation and cleanability
- Knife cover interlock improves operator safety during cleaning
- Top mounted, all metal knife sharpener
- Full gravity feed food chute
- Permanently attached knife ring guard
- **One-year parts and labor, on-site warranty**



GC512



Medium-duty Chefmate® by Globe GC512 Pricing

Canadian \$

Model	Descrip/Knife	Size Motor Voltage	NEMA Plug Type	Ship Weight	List Price
GC512	Manual/12"	1/3 HP, 115/60/1	5-15P (1)	110 lbs. / 50 kg.	\$7,514

Chefmate® by Globe C-Series ECONOMY LIGHT DUTY SLICERS

- Popular, durable European designed base with more access for easier cleaning
- The end weight slides effortlessly which eases product loading and removal
- Motor overload protection is provided with a manual reset button
- Gravity feed chute has a roller bearing design that glides easily for perfect slicing
- Dual purpose end weight handle with ergonomic design allows for easier operation, improved product grip, and slicing performance
- Built completely of heavy gauge, stain resistant, anodized aluminum
- Improved push button on/off switch for easier operator control
- Large table adjustment and chute removal knobs for improved grip and better indexing control
- Top mounted, dual stone, easy turn, all metal knife sharpener
- **One-year parts and labor, on-site warranty**



C12



Economy Chefmate® by Globe C-Series Pricing

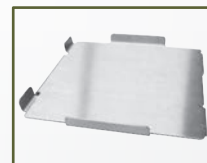
Canadian \$

Model	Descrip/Knife	Size Motor /Voltage	NEMA Plug Type	Ship Weight	List Price
C9	Manual/9"	1/4 HP, 115/60/1	5-15P (1)	33 lbs. / 15 kg.	\$1,690
C10	Manual/10"	1/4 HP, 115/60/1	5-15P (1)	38 lbs. / 17.23 kg.	\$1,924
C12	Manual/12"	1/3 HP, 115/60/1	5-15P (1)	57 lbs. / 25.8 kg.	\$2,704

NOTE: C9 and C10 not recommended for slicing cheese. See Slicer Selection Guide on page 7

SLICER ACCESSORIES

Part No.	Description	Ship Weight	List Price
Accessories — S-Series Slicers ONLY			Canadian \$
SCALE MOUNT-S	NEW! Side-mounted scale platter for Globe 10 lb. scale	2 lbs. / .9 kg.	\$138
S-FENCE	Food Fence (12.125" x 1.125")	1 lb. / .45 kg.	\$274
S-FENCE HI	High Food Fence (12.125" x 3")	1 lb. / .45 kg.	\$332
S-VEGHOP	Vegetable Hopper	12 lb. / 5.4 kg.	\$1,034
S-SLAWTRAY	Slaw Tray	1 lb. / .45 kg.	\$232
S-LEGS	2.5" Extension Legs (set of 4)	1 lb. / .45 kg.	\$222
SCHART*	S-Series slicer laminated <i>Cleaning, Sanitizing, and Inspection</i> wall chart. <i>Specify slicer model when ordering.</i>	1 lb. / .45 kg.	\$28
Accessories — Medium-Duty and Economy Slicers ONLY			Canadian \$
SCALE MOUNT-G	NEW! Side-mounted scale platter for Globe 10 lb. scale	2 lbs. / .9 kg.	\$138
M500A	Food Fence (for G12, G12A and G14 slicers only)	1 lb. / .45 kg.	\$272
SLAWTRAY	Slaw Tray for G12, G12A, G12-Q slicers	1 lb. / .45 kg.	\$152
300014	Vegetable Hopper (for G12, G12A, and G14 slicers only)	12 lb. / 5.4 kg.	\$1,016
A420VH	Vegetable Hopper (for GC512 only)	12 lb. / 5.4 kg.	\$1,016
GC512CHART*	GC512 slicer laminated <i>Cleaning, Sanitizing, and Inspection</i> wall chart (<i>English & Spanish</i>)	1 lb. / .45 kg.	\$28
GCHART*	G-Series slicer laminated <i>Cleaning, Sanitizing, and Inspection</i> wall chart (<i>English & Spanish</i>)	1 lb. / .45 kg.	\$28
CCHART*	C-Series slicer laminated <i>Cleaning, Sanitizing, and Inspection</i> wall chart (<i>English & Spanish</i>)	1 lb. / .45 kg.	\$28
Slicer Covers			Canadian \$
SC-SMALL	Slicer Cover, 18"L x 21"W x 12.2"H (fits C9, C10, C12 and G10 slicers only)	1 lb. / .45 kg.	\$162
SC-LARGE	Slicer Cover, 25"L x 22"W x 22"H (Note: fits slicer models G12, G12A, G14, GC512 & all S-Series slicers)	1 lb. / .45 kg.	\$180



SCALE MOUNT-S
S-Series Scale Mount



SC-SMALL Slicer
Cover



S-VEGHOP
Premium Slicer
Vegetable Hopper



SLAWTRAY
G-Series Slicer
Slaw Tray

N-Series Slicer
Accessory Pricing
available through
AutoQuotes or Globe
Customer Service

*Wall charts can be downloaded for free at www.globefoodequip.com



For more product information visit www.globefoodequip.com

DO YOU HAVE THE RIGHT SLICER FOR YOUR OPERATION?

To help determine which slicer is best suited for your operation, Globe created the slicer selection guide below. A few things to consider...

1. How many hours per day will the slicer be used?

If slicing plays a significant role in your daily operation, Globe's premium heavy-duty slicers can withstand constant use and are recommended for their precision slicing, powerful performance and proven reliability.

2. Will you be slicing cheese? If so, how much and how often?

Slicers with a gear-driven knife are better suited for slicing cheese, as the slicer does not get bogged down when the cheese makes contact with the knife.

3. Will the product be frozen?

Frozen meat products are difficult to slice. Globe's S-Series Frozen Option has a serrated knife to power through frozen meat.

SLICER SELECTION GUIDE

Model No.	Time Slicing Meat	Manual (Slice to Order)	Auto (Bulk Slicing)	Cheese Slicing	Warranty	Motor	Blade (Diameter)	Max. Slice Thickness	Cutting Capacity		
									D (Diameter)	W (Width)	H (Height)
NEW! Globe® S-Series Heavy-Duty Premium Slicers											
S13 & SG13	All Day	✓		●	2-years parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9cm)	8"	11"	13.75"
									(20.3cm)	(27.9cm)	(34.9cm)
S13A & SG13A	All Day	✓	✓	●	2-years parts and labor	1/2 HP	13" (33.02cm)	1-1/8" (2.9cm)	8"	11"	13.75"
									(20.3cm)	(27.9cm)	(34.9cm)
Globe® G-Series Medium-Duty Slicers											
Chefmate® GC512	6 Hours	✓		◐	1-year parts and labor	1/3 HP	12" (30.48cm)	7/8" (2.22cm)	7.5"	10"	8.75"
									(19.50cm)	(25.40cm)	(22.23cm)
GSO12	6 Hours	✓		◐	1-year parts and labor	1/2 HP	12" (30.48cm)	1-1/16" (2.7cm)	7.75"	11.5"	5.5"
									(19.7cm)	(29.2cm)	(13cm)
G14/ G14-Q	6 Hours	✓		◐	2-year parts and labor	1/2 HP	14" (35.56cm)	9/16" (1.43cm)	9.75"	11.5"	10.125"
									(24.8cm)	(29.2cm)	(25.7cm)
G12A	4 Hours	✓	✓	◐	2-year parts and labor	1/2 HP	12" (30.48cm)	1/2" (1.27cm)	8.25"	10"	8.75"
									(21cm)	(25.4cm)	(22.2)
G12/ G12-Q	4 Hours	✓		◐	2-year parts and labor	1/2 HP	12" (30.48cm)	9/16" (1.43cm)	8.25"	10"	8.75"
									(21cm)	(25.4cm)	(22.2)
G10	2 Hours	✓		◐	2-year parts and labor	1/3 HP	10" (25.40cm)	9/16" (1.43cm)	7.25"	9.5"	7.375"
									(18.4cm)	(24.1cm)	(18.7cm)
Chefmate® by Globe C-Series Light Duty Slicers											
C12	1 Hour	✓		◐	1-year parts and labor	1/3 HP	12" (30.48cm)	9/16" (1.43cm)	8"	9.75"	8.62"
									(20.32cm)	(24.77cm)	(21.89cm)
C10	30 Minutes	✓		○	1-year parts and labor	1/4 HP	10" (25.40cm)	9/16" (1.43cm)	6.87"	8.62"	7.25"
									(17.45cm)	(21.89cm)	(18.42cm)
C9	< 30 Min.	✓		○	1-year parts and labor	1/4 HP	9" (22.86cm)	9/16" (1.43cm)	6.25"	7.25"	6.5"
									(15.88cm)	(18.42cm)	(16.51cm)

Globe® Countertop, Bench and Floor PLANETARY MIXERS

- Powerful heavy-duty motor and high-torque gear transmission easily mixes all types of products and improves reliability
- Fixed speed gear transmission - heat treated, hardened steel gears and shafts increase reliability
- Removable stainless steel bowl guard on models SP10-SP60
- Interlocked bowl guard and bowl lift aids the user during operation
- Rigid cast iron body ensures years of mixer durability
(SP05 and SP08 have cast aluminum body)
- Small footprint saves valuable kitchen space
- Permanently lubricated transmission
- Front-mounted controls (models SP08 - SP80PL)
- Industry standard #12 attachment hub (models SP10-SP80PL)
- #10 hub on SP05
- Thermal overload protection
- Power bowl lift on the SP62P and the SP80PL
- **Two-years parts and labor warranty**

Standard equipment includes:

- Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, front mounted touch pad controls with digital LED 60-minute timer, rubber feet and built-in ingredient chute (SP10-SP80PL) **NOTE:** SP62P does NOT include flat beater or wire whip
- SP05 attachments are stainless steel; SP05 & SP08 splash covers are polycarbonate.
- A bowl truck (as shown without handle) is included with the SP60, SP62P and SP80PL.

For mixer
accessories
see pages
12-14



Planetary Mixer Pricing

Canadian \$

Model	Capacity	HP	Motor Voltage/Amps	NEMA Plug Type	Ship Weight	List Price
SP05	5 qts.	800 watts	115/60/1, 4 amps	5-15P	40 lbs. / 18.1 kg.	\$1,778
SP08	8 qts.	1/4	115/60/1, 5 amps	5-15P	62 lbs. / 28.1 kg.	\$2,898
SP10	10 qts.	1/3	115/60/1, 5 amps	5-15P	245 lbs. / 111.1 kg.	\$6,082
SP20	20 qts.	1/2	115/60/1, 6 amps	5-15P	270 lbs. / 144.5 kg.	\$6,402
SP25	25 qts.	3/4	115/60/1, 11 amps	5-15P	325 lbs. / 147.4 kg.	\$8,578
SP30	30 qts.	1	115/60/1, 16 amps	5-20P	565 lbs. / 256 kg.	\$12,670
SP30P	30 qts.	1 1/2	220/60/1, 12 amps	6-20P	565 lbs. / 256 kg.	\$15,020
SP40*	40 qts.	2	220/60/1, 12 amps or 208/60/3, 7 amps	L6-30P L15-20P	750 lbs. / 340.2 kg.	\$19,854
SP60*	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps	L6-30P L15-20P	690 lbs. / 313 kg.	\$26,848
SP62P*	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P L15-20P	1,023 lbs. / 464 kg.	\$35,644
SP80PL	80 qts.	3	208/60/3, 10 amps	L15-20P	1,270 lbs. / 576 kg.	\$43,002

NOTE: SP62P comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only

* IMPORTANT: Specify voltage and phase when ordering these mixer models.

NOTE: Special voltage motors are available. Contact factory for pricing and lead time.

Planetary Mixer Correctional Option

includes tamper resistant external fasteners. All external fasteners are Torx® pin head screws which can only be removed with a special tool supplied with the machine; and the hub set screw is tethered to the mixer.



Part No.	Description	List Price
XXCORR-10	Correctional Option for SP10 Mixer	\$1,330
XXCORR-20	Correctional Option for SP20 Mixer	\$1,330

Part No.	Description	List Price
XXCORR-25	Correctional Option for SP25 Mixer	\$1,330
XXCORR-30	Correctional Option for SP30 Mixer	\$1,656
XXCORR-30P	Correctional Option for SP30P Mixer	\$1,822
XXCORR-40	Correctional Option for SP40 Mixer	\$1,984
XXCORR-60	Correctional Option for SP60 Mixer	\$2,318
XXCORR-62	Correctional Option for SP62P/SP62P-4	\$2,648
XXCORR-80	Correctional Option for SP80PL Mixer	\$2,648

**NO DOCK?
NO PROBLEM!**
Lift gate delivery is recommended for the SP30, SP40, SP60, SP62P and SP80PL mixer models. See page 26 for pricing and additional freight services.

SPC Québec MIXER FEATURES

- Powerful heavy-duty motor and high-torque gear transmission easily mixes all types of products and improves reliability
- Removable stainless steel bowl guard on SPC10-SPC60 models
(The SP05-Q has a micro switch requiring the splash cover to be in place before mixer can operate.)
- Interlocked bowl guard and bowl lift aids the user during operation
- Rigid cast iron body ensures years of mixer durability
- Smaller footprint saves valuable kitchen space
- Permanently lubricated transmission
- Fixed speed gear transmission - heat treated, hardened steel gears and shafts increase reliability
- Front-mounted controls (except on the SP05-Q)
- Industry standard #12 attachment hub (models SPC10-SPC80PL)
- #10 hub on SP05-Q
- Thermal overload protection
- Power bowl lift on the SPC62P and the SPC80PL
- **Two-years parts and labor warranty**

Standard equipment includes:

Stainless steel bowl, aluminum flat beater, stainless steel wire whip, aluminum spiral dough hook, digital controls with a 60 minute timer (SPC10-SPC80PL), rubber feet and built-in ingredient chute. SP05-Q attachments are stainless steel; SP05-Q splash covers are polycarbonate. A bowl truck is included with the SPC60, SPC62P, & SPC80PL.

NOTE: SPC62P does NOT include flat beater or wire whip

Complies with the following Canadian (Québec) requirements:

NF 454-00 ▪ CSA Z432-04 ▪ CSA C22.2



SP05-Q

**5 Qt. Power Mixer
Power for your
countertop - 4 lb.*
Dough Mixing
Capacity**

**2.6 lbs. flour
1.4 lbs. water*



SPC20



SPC40



SPC62P

Québec Mixer Pricing

Canadian \$

Model	Capacity	HP	Motor Voltage/ Amps	NEMA Plug Type	Ship Weight	List Price
SP05-Q	5 qts.	800 watts	115/60/1, 4 amps	5-15P (⚡)	40 lbs. / 18 kg.	\$1,778
SPC10	10 qts.	1/3	115/60/1, 5 amps	5-15P (⚡)	245 lbs. / 111 kg.	\$6,082
SPC20	20 qts.	1/2	115/60/1, 6 amps	5-15P (⚡)	270 lbs. / 122 kg.	\$6,402
SPC25	25 qts.	3/4	115/60/1, 11 amps	5-15P (⚡)	325 lbs. / 147 kg.	\$8,578
SPC30	30 qts.	1	115/60/1, 16 amps	5-20P (⚡)	575 lbs. / 261 kg.	\$12,670
SPC30P	30 qts.	1-1/2	220/60/1, 12 amps	6-20P (⚡)	575 lbs. / 261 kg.	\$15,020
SPC40*	40 qts.	2	220/60/1, 12 amps or 208/60/3, 7 amps	L6-30P (⚡) L15-20P (⚡)	724 lbs. / 328 kg.	\$19,854
SPC60*	60 qts.	3	220/60/1, 23 amps or 208/60/3, 9 amps	L6-30P (⚡) L15-20P (⚡)	752 lbs. / 341 kg.	\$26,848
SPC62P*	60 qts.	3	220/60/1, 18 amps or 208/60/3, 12 amps	L6-30P (⚡) L15-20P (⚡)	1,023 lbs. / 464 kg.	\$35,644
SPC80PL	80 qts.	3	208/60/3, 10 amps	L15-20P (⚡)	1,111 lbs. / 504 kg.	\$43,002

NOTE: Comes with a heavy-duty bowl truck, stainless steel bowl, and dough hook only

* IMPORTANT: Specify voltage and phase when ordering these mixer models.

Special voltage motors are available. Contact factory for pricing and lead time.

NOTE: Mixer options and accessories are for both Québec SPC and SP Models. See pg. 11-13.

**SPC62P mixer
easily handles a
50 lb. bag of flour!**
(50 lb./22.7 kg. batch size)

To order call **800-347-5423** or fax 937-299-4147

Globe® SPIRAL MIXERS

- Powerful dual high torque bowl & dough hook motors
- Manual and automatic control functions
- Two fixed speeds
- Dual 20 minute electronic digital timers for automatic shift from 1st to 2nd speed
- All metal construction with a cast aluminum top cover
- Polished diamond finish stainless steel bowl
- Reversible bowl drive for mixing smaller batches (1st speed)
- Bowl jog control for easy dough removal & bowl cleaning
- Stainless steel ball bearing bowl drive for extra durability
- Sturdy reinforced dough hook easily handles large, heavy batches

Spiral vs Planetary...

Spiral mixers use a permanent spiral agitator that rotates on a fixed vertical axis while the bowl spins in a counter-clockwise direction. Better for heavier dough.

Planetary mixers use an agitator that moves in circular orbits along the inside wall of a stationary bowl for a variety of applications.

- Front and rear casters for mobility
- **Includes:** stainless steel bowl, spiral dough hook, wire bowl guard, leveling feet and 10.5' power cord
- **Two-years parts & labor warranty**

***Spiral mixers run on 208v-240v**



GSM130

Spiral Mixer Pricing

Canadian \$

Model	Capacity	Motor Power Dough Hook	Motor Power Bowl	NEMA PlugType	Volts	Ship Wt.	List Price
GSM130	130 lbs.	2HP 1st speed 4HP 2nd speed	3/4HP	L15-20P	208-240/60/3	933 lbs. / 423 kg.	\$29,518
GSM175	175 lbs.	3.25HP 1st speed 6HP 2nd speed	3/4HP	L15-20P	208-240/60/3	1,061 lbs. / 481 kg.	\$36,050

Product	Agitator (Speed)	SP5	SP8	SP10	SP20	SP25	SP30/ SP30P	SP40	SP60	SP62P	SP80PL	GSM130	GSM175
Waffle or Hotcake Batter	Flat Beater	2 Qt./1.9 L.	3 Qt./2.8 L.	5 Qt./4.7 L.	8 Qt./7.6 L.	10 Qt./5.9 L.	12 Qt./11.4 L.	16 Qt./15.1 L.	24 Qt./22.7 L.	----	30 Qt./28.4 L.	----	----
Whipped Cream	Wire Whip	2 Qt./1.9 L.	2 Qt./1.9 L.	2 Qt./1.9 L.	4 Qt./3.8 L.	5 Qt./4.7 L.	6 Qt./5.5 L.	9 Qt./8.5 L.	12 Qt./11.4 L.	----	16 Qt./15.1 L.	----	----
Mashed Potatoes	Flat Beater	4 Lb./1.8 Kg.	4 Lb./1.8 Kg.	8 Lb./3.6 Kg.	15 Lb./6.8 Kg.	18 Lb./8.2 Kg.	23 Lb./10.4 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg.	----	50 Lb./22.7 Kg.	----	----
Egg Whites	Wire Whip	¾ Pt./35 L.	¾ Pt./35 L.	1 Pt./47 L.	1 Qt./95 L.	1¼ Qt./1.2 L.	1½ Qt./1.2 L.	1¾ Qt./1.7 L.	2 Qt./1.9 L.	----	2 Qt./1.9 L.	----	----
Meringue (Qty. of Water)	Wire Whip	¼ Pt./19 L.	½ Pt./24 L.	¾ Pt./35 L.	1½ Pt./71 L.	1¾ Pt./83 L.	1 Qt./95 L.	1¼ Qt./1.2 L.	1¾ Qt./1.7 L.	----	3 Qt./2.8 L.	----	----
Raised Donut Dough (65% AR) ♦	Dough Hook (1st and 2nd)	2 Lb./9 Kg.	2 Lb./9 Kg.	4½ Lb./2 Kg.	9 Lb./4.1 Kg.	12 Lb./5.4 Kg.	15 Lb./6.8 Kg. 20 Lb./9.1 Kg.	25 Lb./11.3 Kg.	60 Lb./27 Kg.	75 Lb./34 Kg.	80 Lb./36 Kg.	130 lbs.	175 lbs.
Heavy Bread Dough (55% AR) ♦♦	Dough Hook (1st only)	4 Lb./1.8 Kg.	3 Lb./1.4 Kg.	7½ Lb./3.4 Kg.	15 Lb./6.8 Kg.	20 Lb./9 Kg.	30 Lb./13.6 Kg. 35 Lb./15.9 Kg.	40 Lb./18 Kg.	70 Lb./31.8 Kg.	75 Lb./34 Kg.	80 Lb./36 Kg.	120 lbs.	165 lbs.
Bread & Roll Dough (60% AR) ♦♦♦	Dough Hook (1st only)	5 Lb./2.3 Kg.	5 Lb./2.3 Kg.	12½ Lb./5.7 Kg.	25 Lb./11.3 Kg.	25 Lb./11.3 Kg.	45 Lb./20.4 Kg.	60 Lb./27 Kg.	80 Lb./36 Kg.	90 Lb./40.8 Kg.	90 Lb./40.8 Kg.	130 lbs.	175 lbs.
Pizza Dough, Thin (40% AR) ♦♦♦□	Dough Hook (1st only)	3 Lb./1.4 Kg.	2 Lb./9 Kg.	5 Lb./2.3 Kg.	9 Lb./4.1 Kg.	12 Lb./5.4 Kg.	16 Lb./7.3 Kg. 25 Lb./11.3 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg. (1st speed) 50 Lb./22.7 Kg. 35 Lb./16 Kg. (2nd speed)	50 Lb./22.7 Kg.	50 Lb./22.7 Kg.	60 lbs.	80 lbs.
Pizza Dough, Medium (50% AR) ♦♦♦□	Dough Hook (1st only)	4 Lb./1.8 Kg.	4 Lb./1.8 Kg.	5 Lb./2.3 Kg.	10 Lb./4.5 Kg.	15 Lb./6.8 Kg.	25 Lb./11.3 Kg. 36 Lb./16.3 Kg.	40 Lb./18 Kg.	70 Lb./31.8 Kg. (1st speed) 35 Lb./15.9 Kg. (2nd speed)	80 Lb./36.3 Kg. (1st speed) 60 Lb./27.2 Kg. (2nd speed)	90 Lb./40.8 Kg.	115 lbs.	155 lbs.
Pizza Dough, Thick (60% AR) ♦♦♦	Dough Hook (1st only)	5 Lb./2.3 Kg.	5 Lb./2.3 Kg.	10 Lb./4.5 Kg.	20 Lb./9 Kg.	25 Lb./11.3 Kg.	40 Lb./18 Kg. 45 Lb./20.4 Kg.	50 Lb./22.7 Kg.	70 Lb./31.8 Kg.	90 Lb./40.8 Kg.	100 Lb./45.3 Kg.	130 lbs.	175 lbs.
Fondant Icing	Flat Beater	4 Lb./1.8 Kg.	3 Lb./1.4 Kg.	6 Lb./2.7 Kg.	12 Lb./5.4 Kg.	15 Lb./6.8 Kg.	18 Lb./8 Kg.	25 Lb./11.3 Kg.	36 Lb./16 Kg.	----	60 Lb./27.2 Kg.	----	----
Cake	Flat Beater	5 Lb./2.3 Kg.	6 Lb./2.7 Kg.	10 Lb./4.5 Kg.	20 Lb./9 Kg.	25 Lb./11.3 Kg.	30 Lb./13.6 Kg.	40 Lb./18 Kg.	60 Lb./27.2 Kg.	----	90 Lb./40.8 Kg.	----	----
Pie Dough	Flat Beater	5 Lb./2.3 Kg.	4 Lb./1.8 Kg.	10 Lb./4.5 Kg.	18 Lb./8 Kg.	22 Lb./10 Kg.	27 Lb./12.2 Kg.	35 Lb./15.9 Kg.	50 Lb./22.7 Kg.	60 Lb./27.2 Kg.	70 Lb./31.8 Kg.	----	----
Pasta, Basic Egg Noodle	Dough Hook	1 Lb./45 Kg.	2 Lb./9 Kg.	3 Lb./1.4 Kg.	5 Lb./2.3 Kg.	6 Lb./2.7 Kg.	8 Lb./3.6 Kg. 15 Lb./6.8 Kg.	17 Lb./7.7 Kg.	35 Lb./15.9 Kg.	40 Lb./18 Kg.	50 Lb./22.7 Kg.	----	----

* NOTE: The following maximum capacities are intended as a guideline only. Varying factors such as the type of flour, temperature of water, and other conditions may require the batch to be reduced. The mixer capacity depends on the moisture content of the dough. When mixing dough (pizza, bread, or bagels) check your Absorption Ratio percentage (AR%). AR % = water weight divided by flour weight. The capacities listed above are based on flour at room temperature and 70°F water temperature. (1 gallon of water weighs 8.33 lbs.)

- ✕ Maximum mixing time: 7 minutes
- If high gluten flour is used, reduce the batch size by 10%.
- ♦ If using chilled flour, water below 70°F, or ice, reduce batch size by 10%.
- 2nd speed should never be used on 50% AR or lower with the exception of the SP60. The SP60 requires a 50% reduction in batch size to mix in speed 2 with 50% AR doughs.

Do not use attachments on hub while mixing!

Interactive
mixer capacity chart,
detailed specifications, guides
and parts can be found at
www.globefoodequip.com

PLANETARY MIXER ACCESSORIES

Part No.	Description	Ship Weight	List Price
Bowls			<i>Canadian \$</i>
XXBOWL-05	5 Quart Bowl - Stainless Steel	3 lbs. / 1.5 kg.	\$246
XXBOWL-08	8 Quart Bowl - Stainless Steel	4 lbs. / 1.8 kg.	\$360
XXBOWL-10	10 Quart Bowl - Stainless Steel	5 lbs. / 2.3 kg.	\$458
XXBOWL-20	20 Quart Bowl - Stainless Steel	10 lbs. / 4.5 kg.	\$550
XXBOWL-25	25 Quart Bowl - Stainless Steel	10 lbs. / 4.5 kg.	\$600
XXBOWL-30	30 Quart Bowl - Stainless Steel	17 lbs. / 7.7 kg.	\$932
XXBOWL-40	40 Quart Bowl - Stainless Steel	21 lbs. / 9.5 kg.	\$1,226
XXBOWL-60	60 Quart Bowl - Stainless Steel	26 lbs. / 11.8 kg.	\$1,638
XXBOWL-62	60 Quart Bowl - Stainless Steel (SP62P)	34 lbs. / 15.4 kg.	\$1,824
XXBOWL-80	80 Quart Bowl - Stainless Steel	38 lbs. / 17.2 kg.	\$1,824
Flat Beaters			<i>Canadian \$</i>
XXBEAT-05	5 Quart Flat Beater - Stainless Steel	1 lb. / .5 kg.	\$104
XXBEAT-08	8 Quart Flat Beater - Aluminum	1 lb. / .5 kg.	\$254
XXBEAT-08SS	8 Quart Flat Beater - Stainless Steel	2 lbs. / 1 kg.	\$376
XXBEAT-10	10 Quart Flat Beater - Aluminum	2 lbs. / 1 kg.	\$336
XXBEAT-10SS	10 Quart Flat Beater - Stainless Steel	3 lbs. / 1.4 kg.	\$556
XXBEAT-20	20 Quart Flat Beater - Aluminum	4 lbs. / 1.8 kg.	\$378
XXBEAT-20SS	20 Quart Flat Beater - Stainless Steel	5 lbs. / 2.3 kg.	\$660
XXBEAT-25	25 Quart Flat Beater - Aluminum	3 lbs. / 1.4 kg.	\$394
XXBEAT-25SS	25 Quart Flat Beater - Stainless Steel	6 lbs. / 2.7 kg.	\$660
XXBEAT-30	30 Quart Flat Beater - Aluminum	5 lbs. / 2.3 kg.	\$454
XXBEAT-30SS	30 Quart Flat Beater - Stainless Steel	7 lbs. / 3.2 kg.	\$1,114
XXBEAT-40	40 Quart Flat Beater - Aluminum	7 lbs. / 3.2 kg.	\$566
XXBEAT-40SS	40 Quart Flat Beater - Stainless Steel	7 lbs. / 3.2 kg.	\$1,636
XXBEAT-60	60 Quart Flat Beater - Aluminum	7 lbs. / 3.2 kg.	\$672
XXBEAT-60SS	60 Quart Flat Beater - Stainless Steel	20 lbs. / 9 kg.	\$1,706
XXBEAT-62	60 Quart Flat Beater - Aluminum (SP62P)	7 lbs. / 3.2 kg.	\$716
XXBEAT-80	80 Quart Flat Beater - Aluminum	9 lbs. / 4.1 kg.	\$814
Spiral Dough Hooks			<i>Canadian \$</i>
XXHOOK-05	5 Quart Spiral Dough Hook - Stainless Steel	1 lb. / .5 kg.	\$104
XXHOOK-08	8 Quart Spiral Dough Hook - Aluminum	1 lb. / .5 kg.	\$254
XXHOOK-08SS	8 Quart Spiral Dough Hook - Stainless Steel	2 lbs. / 1 kg.	\$376
XXHOOK-10	10 Quart Spiral Dough Hook - Aluminum	2 lbs. / 1 kg.	\$336
XXHOOK-10SS	10 Quart Spiral Dough Hook - Stainless Steel	3 lbs. / 1.4 kg.	\$556
XXHOOK-20	20 Quart Spiral Dough Hook - Aluminum	3 lbs. / 1.4 kg.	\$378
XXHOOK-20SS	20 Quart Spiral Dough Hook - Stainless Steel	4 lbs. / 1.8 kg.	\$660
XXHOOK-25	25 Quart Spiral Dough Hook - Aluminum	4 lbs. / 1.8 kg.	\$394
XXHOOK-25SS	25 Quart Spiral Dough Hook - Stainless Steel	6 lbs. / 2.7 kg.	\$660
XXHOOK-30	30 Quart Spiral Dough Hook - Aluminum	7 lbs. / 3.2 kg.	\$454
XXHOOK-40	40 Quart Spiral Dough Hook - Aluminum	9 lbs. / 4.1 kg.	\$566
XXHOOK-60	60 Quart Spiral Dough Hook - Aluminum	12 lbs. / 5.4 kg.	\$672
XXHOOK-62	60 Quart Spiral Dough Hook - Aluminum (SP62P)	9 lbs. / 4.1 kg.	\$768
XXHOOK-80	80 Quart Spiral Dough Hook - Aluminum	16 lbs. / 7.3 kg.	\$884
J Hook for use with the SP20			<i>Canadian \$</i>
XXJHOOK-20	20 Quart J Dough Hook - Aluminum	3 lbs. / 1.5 kg.	\$378



BOWL



BEATER



HOOK

PLANETARY MIXER ACCESSORIES

Part No.	Description	Ship Weight	List Price
Wire Whips			Canadian \$
XXWHIP-05	5 Quart Wire Whip - Stainless Steel	1 lb. / .5 kg.	\$132
XXWHIP-08	8 Quart Wire Whip - Stainless Steel	1 lb. / .5 kg.	\$320
XXWHIP-10	10 Quart Wire Whip - Stainless Steel	2 lbs. / 1 kg.	\$394
XXWHIP-20	20 Quart Wire Whip - Stainless Steel	3 lbs. / 1.5 kg.	\$496
XXWHIP-25	25 Quart Wire Whip - Stainless Steel	4 lbs. / 1.8 kg.	\$538
XXWHIP-30	30 Quart Wire Whip - Stainless Steel	5 lbs. / 2.3 kg.	\$550
XXWHIP-40	40 Quart Wire Whip - Stainless Steel	6 lbs. / 2.7 kg.	\$668
XXWHIP-60	60 Quart Wire Whip - Stainless Steel	8 lbs. / 3.6 kg.	\$876
XXWHIP-62	60 Quart Wire Whip - Stainless Steel	9 lbs. / 4.1 kg.	\$930
XXWHIP-80	80 Quart Wire Whip - Stainless Steel	9 lbs. / 4.1 kg.	\$1,062
Heavy-Duty Wire Whips			Canadian \$
XXHDWHIP-10-4	10 Quart Heavy-duty Wire Whip - 2 mm Stainless Steel	2 lbs. / 1 kg.	\$478
XXHDWHIP-20-4	20 Quart Heavy-duty Wire Whip - 2.8 mm Stainless Steel	2 lbs. / 1 kg.	\$570
XXHDWHIP-25-4	25 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	3 lbs. / 1.5 kg.	\$644
XXHDWHIP-30-4	30 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs. / 2.7 kg.	\$814
XXHDWHIP-40-4	40 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	6 lbs. / 2.7 kg.	\$892
XXHDWHIP-40-5	40 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	6 lbs. / 2.7 kg.	\$770
XXHDWHIP-60-4	60 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel*	7 lbs. / 3.2 kg.	\$1,126
XXHDWHIP-60-5	60 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel*	7 lbs. / 3.2 kg.	\$1,034
XXHDWHIP-80-4	80 Quart Heavy-duty Wire Whip - 4 mm Stainless Steel	9 lbs. / 4.1 kg.	\$1,254
XXHDWHIP-80-5	80 Quart Heavy-duty Wire Whip - 5 mm Stainless Steel	8 lbs. / 3.6 kg.	\$1,202
Aileron Whips (A-Whip) — for use with heavy products like potatoes, batter, mayonnaise and icing			Canadian \$
XXAWHIP-20	20 Quart Aileron Whip - Stainless Steel	5 lbs. / 2.3 kg.	\$1,044
XXAWHIP-80	80 Quart Aileron Whip - Stainless Steel	18 lbs. / 8.2 kg.	\$2,004
Adapter Kits			Canadian \$
XXACC10-20	10 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs. / 6 kg.	\$1,482
XXACC12-20	12 Qt Bowl, Hook, Beater, Whip for 20 Qt Unit	13 lbs. / 6 kg.	\$1,482
XXACC10-25	10 Qt Bowl, Hook, Beater, Whip for 25 Qt Unit	13 lbs. / 6 kg.	\$1,482
XXACC20-30	20 Qt Bowl, Hook, Beater, Whip for 30 Qt Unit	22 lbs. / 10 kg.	\$2,438
XXACC20-40	20 Qt Bowl, Hook, Beater, Whip for 40 Qt Unit	26 lbs. / 11.8 kg.	\$2,838
XXACC30-60	30 Qt Bowl, Hook, Beater, Whip for 60 Qt Unit (for SP60 only)	33 lbs. / 15 kg.	\$3,502
XXACC40-60	40 Qt Bowl, Hook, Beater, Whip for 60 Qt Unit (for SP60 only)	40 lbs. / 18 kg.	\$4,182
XXACC40-80	40 Qt Bowl, Hook, Beater, Whip for 80 Qt Unit	45 lbs. / 20.4 kg.	\$4,364
XXACC60-80	60 Qt Bowl, Hook, Beater, Whip for 80 Qt Unit	47 lbs. / 21.3 kg.	\$4,508
Bowl Scrapers			Canadian \$
XXSCR-20	20 Qt. Bowl Scraper (incl. mounting kit)	3 lbs. / 1.4 kg.	\$698
XXSCR-25	25 Qt. Bowl Scraper (incl. mounting kit)	3 lbs. / 1.4 kg.	\$868
XXSCR-30	30 Qt. Bowl Scraper (incl. mounting kit) (SP30 & SP30P)	6 lbs. / 2.7 kg.	\$948
XXSCR-40	40 Qt. Bowl Scraper (incl. mounting kit)	6 lbs. / 2.7 kg.	\$1,062
XXSCR-60	60 Qt. Bowl Scraper (incl. mounting kit) (SP60 only)	12 lbs. / 5.4 kg.	\$1,822
XXSCR-624	60 Qt. Bowl Scraper (incl. mounting kit) (SP62P only)	12 lbs. / 5.4 kg.	\$1,912
XXSCR-80	80 Qt. Bowl Scraper (incl. mounting kit)	13 lbs. / 5.9 kg.	\$2,046
Miscellaneous			Canadian \$
XXSEISMIC KIT-SM	NEW! Seismic Kit for SP10-SP25	8 lbs. / 3.6 kg.	\$990
XXSEISMIC KIT-MD	NEW! Seismic Kit for SP30-SP60	11 lbs. / 5 kg.	\$990
XXSEISMIC KIT-LG	NEW! Seismic Kit for SP62P-SP80PL	16 lbs. / 7.3 kg.	\$990
XXPASTRY-20	20 Quart Pastry Knife - Aluminum	2 lbs. / 1 kg.	\$370



WHIP

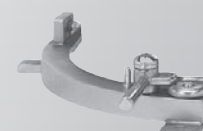


XXHDWHIP
4MMHD wire whips are reinforced with ring around the whip.

*Note: XXHDWHIP-60-4 and XXHDWHIP-60-5 are not compatible with the SP62P mixers



XXAWHIP-80



XXACC20-40



XXSCR-80

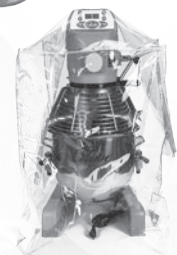
PLANETARY MIXER ACCESSORIES

NOTE: Accessories will work for most discontinued Globe mixer models.

Part No.	Description	Ship Weight	List Price
Miscellaneous Cont'd			<i>Canadian \$</i>
XBTRUCK-40	Heavy-duty bowl trolley with handle for SP40	10 lbs. / 4.5 kg.	\$358
XBTRUCK-60	Heavy-duty bowl trolley with handle for SP60	10 lbs. / 4.5 kg.	\$902
XBTRUCK-62	Heavy-duty bowl trolley with handle for SP62P	12 lbs. / 5.4 kg.	\$902
XBTRUCK-80	Heavy-duty bowl trolley with handle for SP80PL	17 lbs. / 7.7 kg.	\$902
XTABLE	Mixer Table with undershelf (30" W x 24" D x 24" H) Stainless steel top, galvanized steel undershelf & legs (SP05 - SP25 mixers)	40 lbs. / 18 kg.	\$1,268
XXBGSHIELD-10	NEW! Polycarbonate shield insert for 10 qt. mixer bowl guard	1 lb. / .45 kg.	\$184
XXBGSHIELD-20	NEW! Polycarbonate shield insert for 20 qt. mixer bowl guard	1 lb. / .45 kg.	\$210
XXBGSHIELD-25	NEW! Polycarbonate shield insert for 25 qt. mixer bowl guard	1 lb. / .45 kg.	\$238
XXBGSHIELD-30	NEW! Polycarbonate shield insert for 30 qt. mixer bowl guard	1 lb. / .45 kg.	\$290
XXBGSHIELD-40	NEW! Polycarbonate shield insert for 40 qt. mixer bowl guard	1 lb. / .45 kg.	\$316
XXBGSHIELD-60	NEW! Polycarbonate shield insert for 60 qt. mixer bowl guard	1 lb. / .45 kg.	\$342
MC-SP5	Mixer cover for 5 qt. mixer	1 lb. / .45 kg.	\$150
MC-SP8	Mixer cover for 8 qt. mixer	1 lb. / .45 kg.	\$162
MC-SP20	Mixer cover for 20 qt. mixer	2 lbs. / 1 kg.	\$180
Mixer and Power Drive Unit #12 Hub Attachments			<i>Canadian \$</i>
L00670	Meat Tenderizer Attachment	14 lbs. / 6.4 kg.	\$1,088
L00783	NEW! Strip Cutter Attachment	14 lbs. / 6.4 kg.	\$1,088
XVSGH	9" Slicer/Shredder/Grater Housing Only (Requires a slicing or shredding plate and plate holder)	17 lbs. / 7.7 kg.	\$1,408
Slicing/Shredding/Grating Plates for XVSGH			<i>Canadian \$</i>
XASP	Adjustable Slicing Plate (1/2" max slice thickness, vegetables only)	7 lbs. / 3.2 kg.	\$844
XPH	Plate Holder — requires plate(s) listed below	5 lbs. / 2.3 kg.	\$404
XSP332	3/32" (2.3 mm) Shredding Plate*	1 lb. / .45 kg.	\$142
XSP316	3/16" (4.7 mm) Shredding Plate*	1 lb. / .45 kg.	\$142
XSP14	1/4" (6.3 mm) Shredding Plate*	1 lb. / .45 kg.	\$142
XSP516	5/16" (7.9 mm) Shredding Plate*	1 lb. / .45 kg.	\$142
XSP12	1/2" (12.7 mm) Shredding Plate*	1 lb. / .45 kg.	\$142
XGP	Grating Plate*	1 lb. / .45 kg.	\$142
Meat Grinder for #12 Hub			<i>Canadian \$</i>
XMCA-SS	Meat Grinder Assembly — polished stainless steel cylinder, worm gear, ring, pan (Incl. knife, 3/16" plate, polycarbonate pusher)	12 lbs. / 5.4 kg.	\$1,304
CP00-12	Stuffing Plate	1 lb. / .45 kg.	\$124
CP02-12	Chopper Plate, 1/16" (2 mm)	1 lb. / .45 kg.	\$124
CP04-12	Chopper Plate, 5/32" (4 mm)	1 lb. / .45 kg.	\$124
CP05-12	Chopper Plate, 3/16" (5 mm)	1 lb. / .45 kg.	\$124
CP06-12	Chopper Plate, 1/4" (6 mm)	1 lb. / .45 kg.	\$124
CP08-12	Chopper Plate, 5/16" (8 mm)	1 lb. / .45 kg.	\$124
CP10-12	Chopper Plate, 3/8" (10 mm)	1 lb. / .45 kg.	\$124
CP12-12	Chopper Plate, 1/2" (12 mm)	1 lb. / .45 kg.	\$124
CP14-12	Chopper Plate, 9/16" (14 mm)	1 lb. / .45 kg.	\$124
CP16-12	Chopper Plate, 5/8" (16 mm)	1 lb. / .45 kg.	\$124
CP18-12	Chopper Plate, 11/16" (18 mm)	1 lb. / .45 kg.	\$124
XST12	1/2" Aluminum Stuffing Tube (Mutton)	1 lb. / .45 kg.	\$110
XST34	3/4" Aluminum Stuffing Tube (Pork)	1 lb. / .45 kg.	\$110
XXCK	Chopper Knife for the XMCA-SS	1 lb. / .45 kg.	\$166



XBTRUCK



MC-SP20



XVSGH



XASP



XPH

* Requires XPH plate holder

IMPORTANT!
XMCA-SS intended for beef, pork & venison only! NO poultry, cheese or vegetables!



XMCA-SS

NOTE: The XMCA-SS cannot be used on the meat choppers.

NEW! Globe® Heavy-Duty Commercial VACUUM SEALING MACHINES

- Digital display clearly shows vacuum & sealing times
- Timed vacuum cycle up to 50 seconds and timed sealing up 4 seconds
- Pistons built into lid to automatically open when sealing is complete
- Elevation platforms included to align product with sealing bar
- Heating element and sealing bar easily removed for cleaning in all locations
- Rounded steel tank with no seals or edges for easy cleaning
- Stop & Seal button allows operator to complete and seal product before end of cycle
- Stop button allows operator to cancel cycle
- Non-slip, non-scratch rubber feet
- **One-year parts and labor warranty**



Heavy-Duty Vacuum Sealing Machines

Model	Pump	Display
GVP6	6 m³/h	Standard LCD
GVP20	20 m³/h	Standard LCD
GVP20A	20 m³/h	Advanced LED

COMING SOON!

Call Customer Service for availability and pricing.



WHY VACUUM SEALING?

- *Keep food fresh for longer*
- *Store food in perfect portions*
- *Protect from dehydration and freezer burn*
- *Seal in flavor*
- *Perfect for sous vide cooking!*



For more product information visit www.globefoodequip.com

NEW! Globe® Heavy-Duty Commercial IMMERSION BLENDERS

- Variable speed, heavy-duty motor for flexibility and control
- Interlocked power switch for operator protection
- Overload protection ensures longevity
- No tools required
- Stainless steel blending sticks and blades provide optimal sanitation
- Attachments are dishwasher safe for fast, easy cleanup
- 7.5' power cord for better mobility
- **One-year replacement warranty**

GIB750-14



Intertek



Intertek



Heavy-Duty Commercial Immersion Blenders

Canadian \$

Model	Watt/HP	Stick Length	Ship Weight	List Price
GIB500-12	500 W / 3/4 HP	12"	8.5 lbs. / 3.8 kg.	\$1,080
GIB750-14	750 W / 1 HP	14"	10.4 lbs. / 4.7 kg.	\$1,378
GIB750-16	750 W / 1 HP	16"	10.8 lbs. / 5 kg.	\$1,486
GIB750-18	750 W / 1 HP	18"	11.2 lbs. / 5.1 kg.	\$1,756
GIB750-22	750 W / 1 HP	22"	11.5 lbs. / 5.2 kg.	\$1,890

Immersion Blender Attachments

Canadian \$

Model	Description	Ship Weight	List Price
GIBWSK10	10" Whisk	2.7 lbs. / 1.2 kg.	\$216
GIBSTK12	12" Blending Stick	2.36 lbs. / 1.1 kg.	\$190
GIBSTK14	14" Blending Stick	2.66 lbs. / 1.2 kg.	\$200
GIBSTK16	16" Blending Stick	3.19 lbs. / 1.4 kg.	\$228
GIBSTK18	18" Blending Stick	3.5 lbs. / 1.6 kg.	\$248
GIBSTK20	20" Blending Stick	3.81 / 1.7 kg.	\$270
GIBSTK22	22" Blending Stick	4.16 lbs. / 1.9 kg.	\$298
GIBWM	Attachment Wall Mount	1 lb. / .45 kg.	\$92
GIB-BLADE	Replacement Blade	1 lb. / .45 kg.	\$40
GIB-BLADE TOOL	Blade Removal Tool	1 lb. / .45 kg.	\$40



GIBWSK10



12" 14" 16" 18" 20" 22"



Holds 3 attachments

GIBWM



GIB-BLADE TOOL



GIB-BLADE

Globe® 4" & 5" Diameter PATTY PRESS

- Anodized aluminum base with stainless bowls and press plate
- Heavy-duty, single-level press handle
- Detachable paper holder
- Single mold press dish — 4" or 5" diameter depending on model
- Includes 500 waxed paper dividers
- **One-year replacement or general / limited replacement parts warranty**

Portion
control
saves on
food cost

PP4



PP5



Waxed patty papers



Patty Press Pricing

Canadian \$

Model	Description	Ship Weight	List Price
PP4	4" Patty Press	20 lbs.	\$720
PP5	5" Patty Press	20 lbs.	\$750

Patty Press Accessories

Canadian \$

Part No.	Description	Ship Weight	List Price
PPCK425	Burger Press Conversion from 4" to a 5"	5 lbs.	\$286
PPCK524	Burger Press Conversion from 5" to a 4"	5 lbs.	\$260
PATTYPAPER4	4" Patty Press Waxed Paper 5,000 per box	12 lbs.	\$186
PATTYPAPER5	5" Patty Press Waxed Paper 5,000 per box	12 lbs.	\$200

NEW! Globe® POWER DRIVE UNITS

- Fan-cooled, 1 HP motor
- Industry standard #12 Attachment Hub
- Brushed stainless steel construction with one-piece cast hub face
- Interlocked power switch prevents inadvertent operation
- #12 attachment coupler built into shaft
- Overload protection with manual reset button
- Non-scratch, non-slip legs
- **One-year parts and labor warranty**

See page 14
for #12 hub
attachments



GPD-L



Heavy-Duty Power Drive Units

Canadian \$

Model	RPMS/HP	Ship Weight	List Price
GPD-L	200 / 1 HP	85 lbs. / 38.5 kg.	\$2,936
GPD-H*	700 / 1 HP	77 lbs. / 35 kg.	\$2,936

Model

Capacity per Minute

	Ground Beef	Grated Parmesan Cheese	Lettuce
GPD-L	1 lb.	.67 lb.	7 lbs.
GPD-H	Not Applicable	1.5 lb.	10.35 lbs.

*High speed model not for grinding meat or shredding cheese

Heavy-Duty Power Drive Unit Accessory Kits

Model	Description	Ship Weight	List Price
XVG	Housing and slicing plate	17 lbs.	\$2,192
XVS	Housing, plate holder & 3/16" shredding plate	18 lbs.	\$1,866
XGS	Housing, slicing plate, plate holder & 3/16" shredding plate	20 lbs.	\$2,610

**Power
Drive Unit Kits**
batch the tools
needed for slicing,
shredding or both!

Chefmate® by Globe

MEAT CHOPPERS

- Stainless steel construction - housing, cylinder, worm gear, adjusting ring and product tray
- Seamless edges improve sanitation, ease cleaning
- Direct gear-driven transmission and powerful motor
- Top mounted handle
- Manual reset motor overload protection
- Capacities: CM12 - 250 lbs. per hour and CM22 - 450 lbs. per hour
- **One-year parts and labor warranty**



Meat Choppers

Canadian \$

Model	Head Size	Motor/Voltage	Ship Weight	List Price
CM12	#12	1 HP, 8 amps, 115/60/1, 5-15P (1)	56 lbs. / 25.4 kg.	\$2,150
CM22	#22	1 1/2 HP, 16 amps, 115/60/1, 5-15P (1)	84 lbs. / 38 kg.	\$2,472

Shown here with **standard accessories**: knife, product tray, 1/4" and 5/16" plates, food pusher and stuffing tube

CM12 Meat Chopper Accessories

Canadian \$

Part No.	Description	Ship Weight	List Price
L00772	Chopper Plate, 1/16" (2 mm)	1 lb. / .45 kg.	\$126
L00668	Chopper Plate, 5/32" (4 mm)	1 lb. / .45 kg.	\$126
L00439	Chopper Plate, 1/4" (6 mm)	1 lb. / .45 kg.	\$116
L00669	Chopper Plate, 5/16" (8 mm)	1 lb. / .45 kg.	\$116
L00773	Chopper Plate, 3/8" (10 mm)	1 lb. / .45 kg.	\$116
L00774	Chopper Plate, 1/2" (12 mm)	1 lb. / .45 kg.	\$134
L00775	Chopper Plate, 9/16" (14 mm)	1 lb. / .45 kg.	\$134
L00776	Chopper Plate, 5/8" (16 mm)	1 lb. / .45 kg.	\$134
L00777	Stuffing Plate	1 lb. / .45 kg.	\$122
L00437	Stuffing Tube — <i>requires L00777 stuffing plate</i>	1 lb. / .45 kg.	\$12
L00440	Chopper Knife	1 lb. / .45 kg.	\$48
L00670	Meat Tenderizer Attachment	14 lbs. / 6.3 kg.	\$1,088
L00783	NEW! Strip Cutter Attachment	14 lbs. / 6.3 kg.	\$1,088

CM22 Meat Chopper Accessories

Canadian \$

Part No.	Description	Ship Weight	List Price
L00779	Chopper Plate, 1/16" (2 mm)	1 lb. / .45 kg.	\$144
L00671	Chopper Plate, 5/32" (4 mm)	1 lb. / .45 kg.	\$144
L00480	Chopper Plate, 1/4" (6 mm)	1 lb. / .45 kg.	\$140
L00672	Chopper Plate, 5/16" (8 mm)	1 lb. / .45 kg.	\$140
L00780	Chopper Plate, 1/2" (12 mm)	1 lb. / .45 kg.	\$152
L00781	Chopper Plate, 11/16" (18 mm)	1 lb. / .45 kg.	\$152
L00782	Stuffing Plate	1 lb. / .45 kg.	\$136
L00478	Stuffing Tube — <i>requires L00782 stuffing plate</i>	1 lb. / .45 kg.	\$12
L00481	Chopper Knife	1 lb. / .45 kg.	\$64

L00783 Strip Cutter Attachment



IMPORTANT!
NOT COMPATIBLE
WITH CC MODEL
CHOPPERS

Go to www.globefoodequip.com, AutoQuotes or contact Globe customer service for CC Model chopper accessory information & pricing

Choppers are for beef, pork, or venison only. Lean products such as poultry, vegetables, cheese, etc. will damage the unit!

Chefmate® by Globe Gas CHARBROILERS — RADIANT

- Charbroiler with heavy-duty stainless steel radiants for maximum heat distribution
- Available in 24" and 36" widths
- High performance, 35,000 BTUs per burner
- Durable steel U-style burner, heat control every 12" and flame every 6"
- Stainless steel construction and extended cool-to-touch front edge
- Heavy-duty reversible cast iron grates with 3 adjustable grilling positions
- Adjustable pilots with front access
- Adjustable legs with stainless steel feet
- Unit ships Natural Gas with LP conversion kit included
- **One-year parts and labor warranty**



C24CB-SR

Gas Charbroiler Pricing

Canadian \$

Model	Configuration	Cooking Area	Ship Weight	List Price
C24CB-SR	SST Radiant	24" x 20"	148 lbs. / 67.1 kg.	\$2,530
C36CB-SR	SST Radiant	36" x 20"	195 lbs. / 88.5 kg.	\$3,358

**Chefmate®
for superb
VALUE!**



Chefmate® by Globe Gas Countertop GRIDDLES — MANUAL CONTROL

- Available in 24" and 36" widths
- 3/4" polished griddle plate for maximum heat distribution
- High performance 30,000 BTUs per burner
- Durable steel U-style burner provides heat control every 12" and flame every 6"
- Adjustable pilots with front access
- Stainless steel construction and extended cool-to-touch front edge
- Adjustable legs with stainless steel feet
- Spatula wide 3.25" trough
- Unit ships Natural Gas with LP conversion kit included
- **One-year parts and labor warranty**



C24GG

Manual Control Gas Griddle Pricing

Canadian \$

Model	Cooking Area	Controls	Ship Weight	List Price
C24GG	24" x 20"	Manual	183 lbs. / 83 kg.	\$2,218
C36GG	36" x 20"	Manual	257 lbs. / 116.6 kg.	\$2,898

Chefmate® by Globe Gas HOT PLATES

- Available in 12" and 24" widths
- Heavy-duty, cast iron grates reverse for wok application
- High performance burners, 25,000 BTUs per burner
- Steel construction
- Adjustable legs with stainless steel feet
- Adjustable pilots with front access
- Unit ships Natural Gas with LP conversion kit included
- **One-year parts and labor warranty**



C24HT

Gas Hot Plate Pricing

Canadian \$

Model	Burners	Controls	Ship Weight	List Price
C12HT	2	Manual	81 lbs. / 36.7 kg.	\$1,582
C24HT	4	Manual	138 lbs. / 62.6 kg.	\$2,326

Globe® Bistro Series

10" SANDWICH GRILLS

- Single grill cooking surface 10" wide
- Double grill has continuous 18" wide bottom plate and two 8.375" wide upper plates for cooking multiple products at once
- Heavy-duty, seasoned cast iron smooth or grooved grill plates
- Thermostatically controlled temperature up to 570°F
- Attached 4-foot power cord & plug, 1800W single, 3200W double
- Heavy-duty, spring hinge with adjustable tension
- Durable stainless steel tube protects wires from damage
- Stainless steel construction
- Easy-to-clean, removable stainless steel catch tray
- Non-skid rubber feet
- **One-year parts and labor warranty**



GPG10-C

10-Inch Single and Double Bistro Sandwich Grill Pricing

Canadian \$



Model	Plates	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
GPG10-C	Grooved	10" x 9.5"	120V	5-20P (1-)	42 lbs. / 19.1 kg.	\$1,122
GSG10-C	Smooth	10" x 9.5"	120V	5-20P (1-)	45 lbs. / 20.4 kg.	\$1,122
GPGDUE10-C	Grooved	18" x 9"	208-240V	6-15P (-)	66 lbs. / 29.9 kg.	\$1,802

Globe® Mid-Size

SANDWICH GRILLS

- Low profile sandwich grill — 7.5" high
- Ergonomic design
- Heavy-duty, seasoned, cast iron grill plates
- Heavy-duty hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Stainless steel construction
- Improved, easy-to-clean, stainless steel large capacity catch drawer
- 4-foot power cord
- **One-year parts & labor warranty**



GPG1410-C

Mid-size Sandwich Grill Pricing

Canadian \$



Model	Plates	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
GPG1410-C	Grooved	14" x 10"	120V	5-20P (1-)	65 lbs. / 29.5 kg.	\$1,448
GSG1410-C	Smooth	14" x 10"	120V	5-20P (1-)	68 lbs. / 30.8 kg.	\$1,448

Globe® Deluxe SANDWICH GRILLS

- Single grill has 14" x 14" cooking surface
- Double grill has two 14" x 14" cooking surfaces
- Seasoned heavy-duty cast iron smooth or grooved grill plates
- Stainless steel construction
- Durable stainless steel tube protects wires from damage
- Electronic timer with four programmable presets
- Heavy-duty spring hinge with adjustable tension
- Temperature thermostatically controlled up to 570°F
- Easy-to-clean, removable stainless steel catch tray
- Non-skid rubber feet
- Attached 4-foot power cord and plug, 1800W single, 5400/7200W double
- **One-year parts and labor warranty**



GPG14D-C

Deluxe Sandwich Grill Pricing

Canadian \$



See page 24
for cooking
electric
equipment
accessories

Model	Plates	Grilling Surface Area	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
GPG14D-C	Grooved	14" x 14"	120V	5-20P (1~)	91 lbs. / 41.3 kg.	\$2,008
GSG14D-C	Smooth	14"x 14"	120V	5-20P (1~)	90 lbs. / 40.8 kg.	\$2,008



For more product information visit www.globefoodequip.com



PF16E-C



Globe® Electric COUNTERTOP FRYERS

- Available in 10, 16, and 32 lb. capacities
- Stainless steel construction
- Swing-up, locking element for easy pot removal and cleaning
- Stainless steel fry pot with welded handles
- 70°F–375°F thermostat
- Heavy-duty nesting bar located on control head for easy basket hanging
- High limit thermal control with manual reset
- Removable, easy-to-clean control box and element
- Nickel-plated fry baskets with cool-to-touch insulated handles
- 4-foot power cord (dual power cords on the PF32E)
- **One-year parts and labor warranty**




Electric Fryer Pricing

Canadian \$

Model	Oil Capacity	Baskets Included	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
PF10E-C	up to 10 lbs.	(2) SMBASKET10	1700W-120V	5-20P (1-)	21 lbs. / 9.5 kg.	\$1,036
PF16E-C	up to 16 lbs.	(2) TMBASKET1632	208-240V	6-20P (-1)	23 lbs. / 10.4 kg.	\$1,242
PF32E-C	up to 32 lbs.	(2) LGBASKET1632	208-240V	6-20P (-1)	38 lbs. / 17.2 kg.	\$2,162

Single item pricing is listed. Some units may require more than one basket to fulfill accessory needs.

Fryer Model	Basket Configuration	Required for Model	Hook Location on Basket	Basket Part No.	Shipping Weight	List Price
PF10E	Small Twin Baskets for 10 lb. fryer	2	 <p>Hook location on fryer basket</p>	SMBASKET10	2 lbs. / 1 kg	\$78
PF16E	Twin Baskets for either the 16 or 32 lb. fryer	2		TMBASKET1632	3 lbs. / 1 kg	\$104
	Single Basket for either the 16 or 32 lb. fryer	1		LGBASKET1632	3 lbs. / 1 kg	\$136
PF32E	Twin Baskets for either the 16 or 32 lb. fryer	4		TMBASKET1632	3 lbs. / 1 kg	\$104
	Single Basket for either the 16 or 32 lb. fryer	2		LGBASKET1632	3 lbs. / 1 kg	\$136
	Twin and Single Basket for either the 16 or 32 lb. fryer	2 & 1		TMBASKET1632 LGBASKET1632	(see single weights above)	(see single prices above)

NOTE: If unable to determine the proper basket for your fryer, please contact Globe's Customer Service Department 800-347-5423.

Chefmate® by Globe SOUP WARMER

- Removable stainless steel soup pot
- Thermostatically controlled with 12 temperature settings
- Black powder-coated steel body with aluminum lining
- Overheat protection with manual reset
- 400 watts, 120V
- Stable round base prevents tipping
- Stainless steel hinged lid
- Food labels included
- 4½-foot power cord
- **One-year parts and labor warranty**



CPSKB1

Soup Warmer Pricing

Canadian \$

Model	Capacity	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
CPSKB1	10 qt.	400W - 120V	5-15P (1!)	13 lbs. / 5.8 kg.	\$450



Chefmate® by Globe RICE COOKER / WARMER

- Single switch controls cook and warm cycles
- Cooks up to 25 one-cup servings in about 30 minutes
- Removable pot with non-stick surface
- Over-heat protection with manual reset
- Includes scoop and measuring cup
- Stainless steel finish and lid
- Built-in thermostat
- 4½-foot power cord
- **One-year parts and labor warranty**



RC1



Rice Cooker / Warmer Pricing

Canadian \$

Model	Capacity	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
RC1	up to 25 cups	1600W - 120V	5-15P (1!)	16 lbs. / 7.3 kg.	\$356

Chefmate® by Globe FOOD WARMING LAMP

- 500W; Two (250W) dome lamps and two (R40) shatter resistant bulbs included for constant warming
- Sturdy, anodized aluminum construction with brushed finish
- ON/OFF switch located on post for easy access
- High-temp ceramic bulb sockets
- Five adjustable heights
- Five rubber feet for stability
- 22" W x 14" D x 21" H
- 6-foot power cord
- **One-year parts and labor warranty**



WL2

Food Warming Lamp Pricing

Canadian \$

Model	Electrical Requirements	NEMA Plug Type	Ship Weight	List Price
WL2	500W - 120V	5-15P (1!)	7 lbs. / 3.2 kg.	\$442



& NSF 4 Sanitation approved

ELECTRIC COOKING ACCESSORIES

NOTE: *Single* item pricing is listed. Some units may require more than one to fulfill accessory needs.

Part No.	Description	Quantity Required	Ship Weight	List Price
Sandwich Grill Accessories				Canadian \$
PANINI-BRUSH	Wire brush for grooved sandwich grills	N/A	2 lbs. / 1 kg.	\$24
PANINI-SCRAPER	Stainless steel grooved scraper for grooved sandwich grill	N/A	1 lb. / .45 kg.	\$52
SMALL-SCRAPER	Mini stainless steel grooved scraper for grooved 10" bistro series sandwich grills	N/A	1 lb. / .45 kg.	\$34
Electric Fryer Covers				Canadian \$
FRYCOVER1016	(1) Fryer cover for either 10 or 16 lb. fryer	1	2 lbs. / 1 kg	\$36
FRYCOVER32	(1) Fryer cover for 32 lb. fryer (2 needed)	1	2 lbs. / 1 kg	\$44
Warming Lamp Accessories				Canadian \$
CHL-BULB	Single 250W, shatter resistant warming bulb	1	1 lb. / .45 kg.	\$34
Rice Cooker / Warmer Accessories				Canadian \$
RC1LID	Rice Cooker / Warmer lid (<i>model RC1 only</i>)	1	1 lb. / .45 kg.	\$34
RC1BOWL	Inner Rice Cooker non-stick surface bowl (<i>model RC1 only</i>)	1	3 lbs. / 1.4 kg.	\$36
Soup Warmer Accessory				Canadian \$
SKPA01	Soup Warmer lid (<i>model CPSKB1 only</i>)	1	1 lb. / .45 kg.	\$42
SWBOWL	Stainless steel inner pot	1	3 lbs. / 1.4 kg.	\$100



Globe® 5 lb. PORTION CONTROL SCALE

- Compact and versatile
- Weighs in increments of pounds, ounces, and grams (0.01 lb., 0.1 oz., and 1 g.)
- Push button tare
- Wireless, battery powered* or AC powered with automatic shut off (AC power cord included)
- Overload indicator
- 7/8" LCD digital display
- Low battery indicator
- Removable stainless steel platter and plastic platter bowl included
- **One-year scale replacement warranty**

* Requires 3 type AA batteries (not included)

Not Legal for Trade

Portion Control Scale Pricing			Canadian \$
Model	Description	Ship Weight	List Price
GPS5	Portion Control Scale	2 lbs. / 1 kg.	\$216
GPS5-4	Portion Control Scales (case of 4 scales)	9 lbs. / 4.1 kg.	\$778
GPS5 Scale Accessories			Canadian \$
Part No.	Description	Ship Weight	List Price
E11056	Round platter	1 lb. / .45 kg.	\$26
E10411	Plastic bowl	1 lb. / .45 kg.	\$24
E28059	Wall adapter with plug	1 lb. / .45 kg.	\$36



Globe® 10 lb. PORTION CONTROL SCALE

- **Pounds and ounces (lbs. and oz.) weighing mode.** Other weighing modes: pounds (lbs.), ounces (oz), kilograms (kg), and grams (g)
- Weighs in increments of .01 lb. to 11 lbs., 0.1 oz to 176 oz, 1 g x 5000 g, 0.01 kg x 5 kg
- Large LCD display panel has 1" characters for easy viewing
- AC power cord or battery operation* for versatility
- Low battery indicator on display screen
- Auto shut off saves battery life
- Improved moisture protection with rear power connection
- Push button tare
- Easy to clean removable 9.3" x 7" stainless steel platter, with Marine edges for spills
- **One-year scale replacement warranty**

* Requires 3 type C batteries (batteries not included)

Not Legal for Trade



GPS10



GPS10-4

Portion Control Scale Pricing

Canadian \$

Model	Description	Ship Weight	List Price
GPS10	Portion Control Scale	5 lbs. / 2.3 kg.	\$348
GPS10-4	Portion Control Scales (case of 4 scales)	21 lbs. / 9.5 kg.	\$1,296

Scale Accessories

Canadian \$

Part No.	Description	Ship Weight	List Price
SCOOP	Polycarbonate Scale Scoop (10" dia. x 2.5" deep)	1 lb. / .45 kg.	\$104

Globe® 10 lb. Waterproof Stainless Steel PORTION CONTROL SCALE

- IP67 rated, fully protected from dust & waterproof up to 1 meter for 30 minutes with platter attached
- 304 stainless steel construction
- Weighs fast and accurately to within 1 gram
- Battery* or AC powered (includes AC adapter)
- Easy-to-read 1" LCD digital display
- Weight capacity - 11 lbs., 176 oz., 5 kg., 5000 g.
- Weighing modes: pounds-ounces (i.e. 4 lbs. 2 oz.), ounces, kilograms or grams
- Push button zero tare
- Low battery indicator
- Automatic shut off after 5 minutes
- Easy to clean, removable 7.9" x 6.1" stainless steel platter with marine edge
- Moisture protected rear power inlet
- Non-skid rubber foot pads
- **One-year scale replacement warranty**

* Requires 3 type AA batteries (not included)



GPS10-S



GPS10-S4

Waterproof Stainless Steel Portion Control Scale Pricing

Canadian \$

Model	Description	Ship Weight	List Price
GPS10-S	Waterproof Stainless Steel Portion Control Scale	4.67 lbs. / 2.11 kg.	\$418
GPS10-S4	Waterproof Stainless Steel Portion Control Scales (case of 4 scales)	21 lbs. / 9.5 kg.	\$1,576

TERMS AND CONDITIONS

Shipment: FOB Dayton, Ohio

Terms: Net 30 days upon approved credit. No prompt pay discounts.

Returns: All subject to 25% restocking fee. Must have return authorization number and sent freight prepaid to be processed.

Additional Freight Services:

Lift Gate Delivery Recommended (or required)

Net Pricing

Additional Charge: \$150.00 (CD)

EQUIPMENT RETURNS POLICY

Globe Food Equipment is committed to continuous improvement of the customer experience. With that in mind we would like to clarify our equipment return policy. In the unlikely event of a return, please consult the following for the appropriate process which will enable the efficient return of your equipment.

INCORRECT/MISSING ITEMS

- **Customer Ordered Incorrectly** - If your customer has ordered incorrectly, please contact help@globefoodequip.com or call **1-800-347-5423 ext. 256**. Please include your name, the item and serial # of the item to be returned. You will be given a Returned Material Authorization number and shipping instructions for the return. You will be responsible for all return freight, a 25% restock fee, and deduction for original freight if applicable. The item(s) must be received by Globe new, unused, and in the original packaging. If an item is returned used, freight damaged from improper packaging, or without a Returned Material Authorization, the item may be refused and/or returned. All used returns will be subject to a higher restock fee or no credit, depending on the type of equipment and condition.
- **Missing Item(s)** - If you are missing an item(s) from your order, please note on the bill of lading there is a shortage. Please contact us immediately at help@globefoodequip.com or call **1-800-347-5423 ext. 256**. Please include your name and identify the missing item(s). A representative will contact you about shipment of the item(s).
- **Incorrect Item(s) Received** - If you receive an incorrect item in your shipment, please contact us immediately at help@globefoodequip.com or call **1-800-347-5423 ext. 256**. Include your name, serial # of the unordered item(s) you received and, if applicable, information about the item(s) you should have received. Globe will issue a Return Material Authorization number and will arrange with you the return of the item(s) and the shipment of the correct item(s). Item(s) must be returned in original packaging, in new and unused condition.

WARRANTY ISSUE

- Please contact techsupport@globefoodequip.com or call 1-866-260-0522. Please provide your name, model #, serial # and explanation of problem. Our warranty department will contact you. All items returned under warranty will be inspected. The equipment must be in the condition it was stated to be in when the claim was made or the claim may be denied. No credit will be issued if the equipment is missing a serial #, shows signs of abuse, customer neglect, or is damaged due to improper packaging of the returned item. **ALL ITEMS NEED A RETURN MATERIAL AUTHORIZATION NUMBER BEFORE THEY WILL BE ACCEPTED. IF RETURNED WITHOUT AN RMA # THE SHIPMENT MAY BE REFUSED OR RETURNED AT THE CUSTOMER'S EXPENSE.**

FREIGHT DAMAGE

- **Noticeable Freight Damaged Item(s)** - If an order is delivered with noticeable damage, do not accept the item and note damage on the bill of lading, and refusal of item(s). Contact Globe immediately at help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name, item(s) damaged, serial # if applicable, and photographs if possible. A representative will contact you about the return and reshipment of your item(s). Only freight claims originating from a Globe Facility on an original shipment are covered and must be reported within 24 hours of delivery. Shipments originating from dealer stock which result in freight damage must be handled through the dealership.
- **Concealed Freight Damage** - All items need to be inspected immediately after delivery for any signs of damage at time of delivery. If an item shows signs of damage upon opening, immediately contact us at help@globefoodequip.com or call 1-800-347-5423 ext. 256. Please include your name, serial #, item that is damaged, explanation of the damage and photographs if possible. The damage must be reported to Globe within 7 days from the time of shipment. The damaged item needs to be photographed and all packing and box materials must be kept for inspection by the freight carrier. The sooner the damage is found and reported the better chance the freight carrier will be held responsible. Only concealed freight damage originating from a Globe facility on an original shipment is covered and must be reported within 7 days. Shipments originating from dealer stock which result in concealed freight damage must be handled through the dealership.

WARRANTIES — GENERAL INFORMATION

GFE will repair or replace its products, at its option and at its place of business or at customer locations, found to contain defects of material or workmanship to the original purchaser. Warranty begins on date of installation or up to 6 months after date of factory shipment when product is not shipped directly to end user's location. Repairs at customer locations will be undertaken during normal business hours (8AM-5PM at location of equipment) Monday to Friday excepting national holidays. Distance charges may apply if the equipment is more than 60 miles from the nearest service provider. Please refer to the product list below for specific information about warranty coverage and duration. Complete warranty information is available in every GFE Equipment Operating Manual and also on www.globefoodequip.com. Warranty service can be arranged by calling GFE Customer Support at **1-866-260-0522** Monday through Friday, **8AM ET to 8PM ET**.

Premium & G-Series Slicers: S13, S13A, SG13, SG13A, S13-06, SG13-06, FS12, FS14, G10, G12, G12A, G14, G12-Q, G14-Q – Two-year parts and labor warranty; excludes wear items such as belts and knife

Light and Medium-Duty Slicers: C9, C10, C12, GC51, GSO12 – One-year parts and labor warranty; excludes wear items such as belt and knife

Planetary Mixer models: SP05, SP08, SP10, SP20, SP25, SP30, SP30P, SP40, SP60, SP62P, SP80PL, SP05-Q, SPC10, SPC20, SPC35, SPC30, SPC30P, SPC40, SPC60, SPC62P, SPC80PL — Two year parts and labor warranty EXCEPT mixer agitators and hub accessories which have a one year parts-only warranty, no labor warranty is provided; excludes wear items.

Spiral Mixers: GSM130, GSM175 — Two year parts and labor warranty EXCEPT mixer hook which has a one year parts-only warranty, no labor warranty is provided; excludes wear items.

Immersion Blenders: GIB500-12, GIB750-14, GIB750-16, GIB750-18, GIB750-22 — One-year replacement warranty

Vacuum Packing Units, Meat Choppers and Power Drive Units: GVP6, GVP20, GVP20A, CM12, CM22, GPD-L, GPD-H — One-year parts and labor warranty.

Chefmate-branded Gas Countertop Cooking models: C24CB-SR, C36CB-SR, C24GG, C36GG, C12HT, C24HT — One-year parts and labor warranty

Electric Countertop Cooking models: GPG10-C, GSG10-C, GPGDUE10-C, GSGDUE10-C, GPG1410-C, GSG1410-C, GPG14D-C, GSG14D-C, GPGDUE14D-C, GSGDUE14D-C, GPGS14D-C, GPGSDUE14D-C — One year parts and labor warranty; excludes wear items.

Portion Control Scales: GPS5, GPS10, GPS10-S — One-year replacement warranty

Other Equipment models: Warming Lamp, Rice Cooker, Soup Warmer, Electric Fryers, Pasta Cooker, Induction Ranges, and Patty Presses — One-year parts and labor warranty; excludes wear items.

Please refer to individual product owner's manual to view complete warranty terms and conditions.

Parts and Service Contact:

Service Toll Free: 866-260-0522 ▪ Parts Toll Free: 800-745-6238 ▪ Parts Fax: 937-290-0585 ▪ www.globefoodequip.com

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Contact For...	Name	E-mail	Phone/Fax	Ext.	Territory
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Return Authorizations Freight Damage	Andrea Rogers	arogers@globefoodequip.com	phone 937-299-5493	256	
Literature Requests	Janice Parker	jparker@globefoodequip.com	800-347-5423 937-299-4147 fax	215	

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Parts, Customer Service	parts@globefoodequip.com	800-745-6238 937-290-0585 fax